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## Portland Fishing News.

Sardine herring, which disappeared last week almost entirely from Casco Bay, have shown up again this week in greater quantities than ever, the two traps at Clapboard Island being filled to repletion every night, while the seiners off the Goslings at Cundy Harbor are meeting with great success. The two local factories, the McDonald at South Portland and the Brawn & Willard at Deake's wharf, are both doing an extensive business, the former running to full capacity, having packed over 1100 cases in one day this week, an amount exceeded by very few of the older factories at Eastport and Lubec.

Several of the local fishing steamers and a number of the smaller craft were in Wednesday with bluebacks caught off Half Way Rock. The steamers Ethel, Alice and Pet each landed about 75 barrels at the Central wharf cold storage plants. It is hoped on all hands that the run of fish will continue all through the month of September, as there is a great demand for the fish for bait, and the cold storage managers are desirous of taking in several thousand barrels.

## Looking Into the Prospect.

Says the Western Star of Sept. 9: Mr. Duff, of the Fishery Department of Scotland, has made a tour of the South and West Coasts as far as Bay of Islands, looking into the future prospects of our fishery supply. Mr. Duff was sent out here, we understand, at the instigation of the Newfoundland government and upon his report will depend much the furtherance of the Ferry service now being promoted by Mr. Thompson. Mr. Duff was in Curling on Wednesday, having visited the outer part of the bay the day previous.

## Halibut Sale.

The halibut fare of sch. Paragon sold to the New England Fish Co., yesterday for 10 cents per pound for white and seven for gray.

## Going Haddocking.

Capt. William French is fitting sch. Elsie for haddocking.

## Provincetown Fishing News.

The crew of sch. Mary C. Santos shared \$41 on the trip last week, crew of sch. Delphine Cabral shared \$27, and crew of sch. Progress \$23.

Whaling brig Viola, Capt. John A. Cook, has arrived at Las Palmas, Canary Islands, with a catch of 900 barrels sperm oil, it being reported that she is "high hook" for the season. Only one other vessel, the Pedro Varela, is reported to have arrived at Las Palmas.

Sloop Margaret L., Captain Wm. O'Donnell, had a mishap to her engine Monday and was towed in from sea. She is receiving repairs.

Steamers Verna and Esther and Mildred Agnes have gone to Gloucester to fish from that port for a few weeks.

Capt. Jackson Williams was in Gloucester last week, looking after his new boat which is being built. Herring, squid and albacores were schooling in the harbor last week.

BIG LOT OF FISH  
HERE TO SPLIT

Nearly 700,000 pounds of fresh fish were brought here yesterday afternoon and during the night from Boston, being left over from yesterday's big glut at Boston. The fish went to the splitters.

The small steamers continue to find bluebacks, quite a fleet of them coming down through the canal last evening, loaded with fish. They sold for 90 cents a barrel, the Gorton-Pew Company buying a large part of the receipts.

## Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Conqueror, via Boston, 100,000 lbs. fresh fish.

Sch. Aspinet, via Boston 100,000 lbs. fresh fish.

Sch. Eugenia, via Boston, 15,000 lbs. fresh fish.

Sch. Flora L. Oliver, via Boston, 90,000 lbs. fresh fish.

Sch. Patriot, via Boston, 15,000 lbs. fresh fish.

Sch. Mary DeCoste, via Boston, 100,000 lbs. fresh fish.

Sch. Good Luck, via Boston, 15,000 lbs. fresh fish.

Sch. Russell, via Boston, 100,000 lbs. fresh fish.

Sch. Lillian, via Boston, 20,000 lbs. fresh fish.

Str. Bessie A., seining, 100 bbls. fresh bluebacks.

Str. Mary F. Ruth, seining, 70 bbls. fresh bluebacks.

Str. Anna T., seining 75 bbls. fresh bluebacks.

Str. Mascot, seining, 130 bbls. fresh bluebacks.

Str. Philomena, seining, 25 bbls. fresh bluebacks.

Str. Dolphin, seining, 70 bbls. fresh bluebacks.

Str. Lydia, seining, 40 bbls. fresh bluebacks.

Str. Quartette, seining, 30 bbls. fresh bluebacks.

Str. Independence 11, seining, 50 bbls. fresh bluebacks.

Str. Nora B. Robinson, seining, 40 bbls. fresh bluebacks.

Sch. Fitz A. Oakes, shore.

Sch. Mary E. Sennett, via Boston.

Sch. Eddie C. Minot, Rockport.

## Vessels Sailed.

Sch. Pythian, seining.

Steamer Mary F. Ruth, seining.

Steamer Geisha, seining.

Steamer Joanna, seining.

Steamer Margaret L., seining.

## Sailed Yesterday.

Sch. Lochinvar, haddocking.

Sch. Rita A. Viator, haddocking.

Sch. Jorgina, haddocking.

Steamer Philomena, seining.

Steamer R. J. Killick, seining.

Sch. Pauline, Georges handlining.

Sch. Bay State, halibuting.

Sch. Georgia, halibuting.

Sch. Norma, North Bay mackerel trip.

## TODAY'S FISH MARKET.

## Salt Fish.

Handline Georges codfish, large, \$5 per cwt.; medium, \$4.25; snappers, \$3.00.

Georges halibut codfish, large, \$5; medium, \$4.25.  
Eastern halibut codfish, large, \$4.25; medium, \$3.75; snappers, \$3.  
Salt trawl bank codfish, large, \$4; medium, \$3.50.  
Salt drift codfish, large, \$4.50; medium, \$4.  
Cusk, large, \$3; medium, \$2; snappers, \$1.50.

Flitched halibut, 10c per lb.

Hake, \$1.80.

Pollock, \$1.75.

Haddock, \$2.50.

Salt medium mackerel, \$20 per bbl.

## Fresh Fish.

Splitting prices:

Haddock, \$1.10 per cwt.

Western cod, large, \$2.40; medium, \$2; snappers, 75c.

Eastern cod, large, \$2.15; medium, \$1.85; snappers, 75c.

Drift cod, large, \$2.40; medium, \$2.

All codfish, not gilled, 10c per 100 pounds less than above.

Hake, \$1.30.

Cusk, large, \$1.65; medium, \$1.20; snappers, 50c.

Pollock, 90c.

Small pollock, 60c per bbl.

Fresh halibut, 10c per lb. for white, 7c for gray.

Large shore herring, \$3 per bbl. for bait; \$2 to freezer; \$1.75 to salt.

Fresh bluebacks, \$3 per bbl. for bait; \$1.75 to freezer; \$1 to salt.

Fresh mackerel, 10 1-4c per lb. for small.

CRAFTS MAKING  
QUICK TRIPSSeveral Good Fares at the  
New Fish Pier—Prices  
Pretty Good.

This morning's receipts at Boston were much lighter than those of yesterday, still some of the fleet arriving had good fares.

Yesterday afternoon there arrived sch. A. Platt Andrew with 60,000 pounds, while this morning, the largest fares were schs. Frances S. Grueby, 65,000 pounds; Sadie M. Nunan, 73,000 pounds.

Two swordfish fares, schs. Motor, 81 fish, and Mertis H. Perry, 35, sold at 10 cents pound.

Groundfish quotations were \$2.50 to \$2.75 a hundred pounds for haddock, \$6 to \$8 for large cod, \$2.60 for market cod, \$2 to \$3.85 for hake, \$3 to \$3.20 for pollock.

## Boston Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. A. Platt Andrew, 53,000 haddock, 5000 cod, 2500 hake.

Sch. Viking, 9000 pollock.

Str. Foam, 57,000 haddock, 1400 cod.

Sch. Commonwealth, 29,000 haddock, 1100 cod, 2000 hake.

Sch. Rita A. Viator, 9000 haddock, 1500 cod, 1000 hake.

Sch. Sadie M. Nunan, 4000 cod, 65,000 hake, 4000 cusk.

Sch. Motor, 81 swordfish.

Sch. Mertis H. Perry, 35 swordfish.

Sch. Gracie, 1500 lbs. small fresh mackerel.

Sch. Valerie, 14,000 haddock, cod, 3500 hake.  
Sch. Frances S. Grueby, 56,000 dock, 8000 cod, 1500 hake.  
Sch. Emily Sears, 13,000 pollock.  
Sch. Viking, 9000 pollock.  
Sch. Eva Avina, 4000 pollock.  
Sch. Georgianna, 5000 pollock.  
Str. Mascot, 130 bbls. fresh backs.

Haddock, \$2.50 to \$2.75 per large cod, \$6 to \$8; market cod, hake, \$2 to \$3.85; pollock, \$3 to swordfish, 10c per lb.; small mackerel, 11c per lb.

FULTON MARKET  
SUPPLY LIGHT

The supply of fish was very last week, the total weight of 29 being 283,350 pounds as against a trifle more than a million pounds during the preceding week. There were 18 trips of bluefish, the number of fish being 22,350, with a weight of 111,750 pounds, while week before bluefish arrivals were greater than the entire receipts of last week. Because of small catch, small bluefish sold to 12c, and medium and large fish at 7 to 14c. Snapped blue brought 4c. a pound during the half of the week and 5c. during second half.

Codfish—Market fish sold at 4 a pound during the first part of week. In the second half it sold a pound more. Steak cod sold to 13c.

Two and a half to 4 1-2 cents the price of haddock.

Hake sold at 2 and 5 cents.

Halibut—Western white fish quoted at 8 to 9 cents. Eastern fish during the last half of the sold at a shilling to 15 cents.

Fresh mackerel—Only a few fish reached the market. They sold 40 to 45 cents. Some earlier market during the latter part of the week was sold at \$10 to \$16 a barrel.

MACKEREL ARE  
SHOWING AGAIN

Some 125 barrels of small fresh mackerel were received at Boston morning, being the best receipts many days.

The fish were taken down off Provincetown, Sandwich, and along Cape Cod shore yesterday.

Sch. Gracie brought 1500 small mackerel from the south. Boston this morning, selling at 11 cents a pound.

Capt. Steele, bringing the trawler Breaker into Boston, day, reported that yesterday morning down in the South Channel he sighted two big schools of mackerel. The fish were apparently big.



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# NEWFOUNDLAND FISH AND THE U. S. MARKET

With a view to ascertain the prospects for our salt bulk fish in the United States, we interviewed a gentleman in the city, who has considerable experience in the business, and this is what he says on the subject says the St. John's, N. F., Trade Review: "I have been studying the question of green fish to the American markets for some time, and find that such loss and annoyance have been sustained by those interested, both shippers and consignees, owing to the fact that the method of curing has not been found suitable for the purpose for which this fish is required. It is very obvious, that if certain markets require a certain cure and are unable to handle any other, except with loss to those concerned and discredit to our fish, how necessary it is to use every possible effort to accede to their wishes in every way.

## The Requirements.

"It is, therefore, necessary to begin at the beginning. The American markets require the fish to be cured according to their own ideas, which they have arrived at by long and costly experience. It is, therefore, useless, as well as unwise, to try and force upon them methods which, although quite right for Newfoundland ideas, are not acceptable, and which, in addition, cause loss of money and loss of trade, as well as the possibility of losing a market. The importance of such a market for our green fish cannot be too highly estimated, and with the high cost of living everywhere, combined with the consequent demand for fish foods, it is an outlet which is bound to increase year by year, provided always that satisfactory methods are introduced and maintained.

## Unsuitable.

"It must always be remembered that Newfoundland holds no monopoly for codfish, and that our competitors are fishing nations, who are up-to-date, active and aggressive, and only too anxious to please their clients in every way possible. With this object in view I beg to offer the following suggestions to the fishermen of Newfoundland who are interested in exporting codfish to the American markets, with the hope of promoting better trade, and, consequent, improved cure. It is a well-known fact to many of the fishing captains and fishermen themselves, who have brought salt codfish in bulk to the United States, from Newfoundland, that most of it was very unsuitable for that market, owing to poor cure, while the fish were all that could be desired when caught. I am sorry to have to state that most of them were neglected through carelessness in the various stages of splitting, washing and salting.

## Rules Suggested.

"I am aware that the following suggestions will fall in the hands of fishermen, who have followed their avocation for a life-time, and who probably know as much about the cure of codfish as I, but, as the American market is a new one to many of the Newfoundland fishermen, I venture to lay down the following rules as they

appertain to the cure required for the Gloucester market: Splitting—As soon as possible after the fish are caught, they should be split, while they are in a fresh condition. Fish that are allowed to become soft, soon get sour, and are of very little value in the American market. The knife should be carried well down to the tail, and then when laid well open, the sound bone should be taken out sufficiently far back to remove the blood.

## Remove Blood Stains.

"When this is not done, the blood on the end of the bone penetrates through the pores of the fish, spoils its appearance, and has a tendency to make it smell strong. All fish stained with blood increase the difficulties in handling and processing. Customers, when they see blood stains in our finished product, invariably think the fish is tainted, etc. This is the age when people are growing more and more fastidious in the matter of food, and when the eye has to be tickled as well as the palate. We have an illustration of this in the success of the breakfast food preparations the last few years. In the bottom of his heart the average man knows that good old-fashioned oatmeal is as good a breakfast food as he can get, but the manner in which its rival preparations are put up, make the latter winners every time.

## Washing and Salting.

"This is a very important feature in the proper curing of the product. As soon as the fish are split they should be soured in a tub of perfectly clean sea water. Care should be taken not to wash too many fish in the same water, as the bright, clean, white appearance which belongs to the properly cured codfish is changed to a dark brown, if the fish are allowed to be washed in dirty, bloody water. In salting the fish should be carefully spread open so that the salt will come into contact with the whole surface of the fish when laid on the bulk. Fish cured for the American market require to be heavier salted than is usually needed for the Newfoundland trade. None other than clean white salt should be used.

## Greater Care Necessary.

"If codfish are properly and evenly salted, much of the complaint about sour fish from Newfoundland will cease to be heard of. To date the bulk of our voyage has been made into dry fish, and as such the carelessness in splitting or washing could not be detected. But if we mean to cater to the United States market we will have to be more particular. The United States people can afford to pay for an article that suits them, and if they do not get that they will not buy at all. Hoping the foregoing will be of some assistance to the fishermen of Newfoundland who are interested in American market, and will make for a better cure which will, without doubt, produce better prices."

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# CANNOT COME IN HERE DIRECT

## But Craft Can Change Fishing to Trading Papers at Canadian Port and Then Enter Here Under Free Fish Provision.

Congressman Gardner has sent to the Gloucester custom house a letter received by him from the Commissioner of Navigation which answers some of the questions which were brought up at a conference of vessel owners, fish men and the Secretary of the Congressman, held in Gloucester last July.

The commissioner's answer is as follows:

1. If a foreign vessel, after taking fish on the high seas, enters a Canadian port and there changes her documents from that of a fishing vessel to that of a trading vessel, and proceeds with the fish to a port of the United States, the navigation laws would not prevent her entry with such fish.

2. A foreign vessel cannot take fish

on the Banks and proceed direct port of the United States. These fisheries are considered American fisheries, and the law provides that only vessels of the United States can engage in such fisheries.

3. You inquire what would be the fate of a foreign vessel which attempted to enter Gloucester with a cargo of fish, if it was shown that this action was taken through ignorance of the laws and on the advice of American

The question, of course, is not possible to answer, as the action by the federal authorities would depend on the circumstances of each particular case. In view of the wide publicity which has been given to the position of the Department, it is difficult to understand how any companies engaged in the fisheries could claim that they were ignorant of the law, or how Americans interested in the fisheries could give bona fide advice that entry could be made.

## New Fish Concern Here.

Among the certificates of incorporation recently issued from the office of the secretary of the commonwealth, was that of the Parkhurst Fisheries Company of this city, Percy C. Parkhurst, Adelia E. Parkhurst and William J. MacInnis, directors, with a capital stock of \$10,000.

## Fishing Fleet Movements.

Schs. Ralph L. Hall and Saladin arrived at Mulgrave Friday bound to North Bay.

Sch. J. J. Fallon, was at Liverpool N. S., Friday.

## Had Some Fresh Fish.

In addition to her halibut fare of 7000 pounds, sch. Paragon, arriving here yesterday had 50,000 pounds of fresh fish.

## A Floating Fish Market.

The giant liner Aquitania, which recently ended a maiden voyage in New York harbor from the other side carries an amazing amount of provisions at sea. The regular supply of fish for a trip amounts to over six tons; 500 barrels of oysters are also stored away in the ocean greyhound before the "all ashore" whistle is sounded. In addition to that, there are 500 pounds of green turtle, and a quantity of other provisions which do not concern the fishing industry.

## Plenty on North Side.

A letter received by Roderick McDonald, shipping commissioner, from Prince Edward Island, states that mackerel are plentiful on the north side of the island from North Cape to East Point. Boats are reported doing well.

## GETTING FISH IN NORTH BAY

That the fleet are getting fish in the North Bay is evidenced from reports received here, a letter from Capt. Lemuel Firth of sch. Rob Roy, stating that he had taken 130 barrels of mackerel.

Some small catches of blinks and few large mackerel were made in Ipswich Bay Sunday. The pleasure crafts were out early and jigged off the Essex buoy early in the morning, but only a few fish were taken, not over a dozen to the high line boats.

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